

National Canners Association

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Information
Letter



For N. C. A.
Members

Membership Letter No. 33.

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Better Tomato-Growing for the Tri-States.

The program for the improvement of yield and quality of tomatoes in the Tri-State territory is beginning to show real results. This campaign has been carried on during the 1923 season by a number of county agricultural agents, in cooperation with the Tri-State Packers Association and the Raw Products Bureau of the National Canners Association. Early in November a conference will be held at which this season's work will be gone over and plans made for the 1924 program.

A survey made last week shows the desirability of providing for the general use of wilt-resistant tomatoes for several of the Eastern Shore Counties. Preliminary arrangements have already been made by the Raw Products Bureau for a supply of seed of the three wilt-resistant varieties, Columbia, Norduke, and Norton, of known purity of strain, direct from the Federal Bureau of Plant Industry. It is expected to grow these in comparative trials on the Eastern Shore. If proper arrangements can be made, seed will be saved for a community supply of the wilt-resistant strains which show the best adaptation to local conditions.

Pea Canners Invited to Attend Pea Aphis Conference.

The Director of the Raw Products Research Bureau of the National Canners Association while in Chicago recently, met Mr. Dudley, the Federal Entomologist in charge of the pea aphis investigations for the United States Department of Agriculture, to discuss the results of the past season's work. The conference was attended also by Professor Flint, of Illinois, and Professor J.J. Davis, of Indiana, members of the Advisory Committee of Entomologists for this project.

Encouraging results on aphis control were secured and much new information developed during the season. Especial interest attaches to the tests of a new mechanical device for ridding the pea vines of aphis without the use of an insecticide.

The Federal Bureau of Entomology is arranging a general conference, to be held later this fall, in Washington, which investigators, working on this problem in New Jersey, Maryland, New York, Michigan, California, and other States, will be asked to attend, so that all the new information derived from the 1923 experience may be presented and discussed. While the Bureau of Entomology will announce the date for this meeting within a short time, the tentative date selected is the third week in November.

It is hoped that pea canners who are interested in aphid control work will find it possible to attend this meeting. Future letters will carry more complete announcement of the time and place for the conference.

Southern Medical Association Announces Convention Date.

The Southern Medical Association has now definitely announced November 12 to 15 as the date of its seventeenth annual meeting at Washington. It is also stated that the exhibit of the Public Health Service, which portrays the research work which has been financed by the National Canners Association, will be housed in the large ballroom of the New Willard Hotel, which is the general headquarters for the convention.

The Southern Medical Association is the second largest medical association in this country. Badges have been ordered, and preparations have been made for an attendance at the Washington meeting of 2,500 physicians.

When You Order Your Canned Foods for Winter.

This is the topic for an extremely interesting article which will appear in the November Pictorial Review, Home Bureau Section, which is conducted by Marie Sellers.

Miss Sellers goes on to say:

"Even if you do a large amount of your own canning, you will want to supplement it with fruits and vegetables not found in your own locality, and you will surely need to stock with some of the potted meats and delicious fish, as well as the ready-prepared dishes which are so necessary to the emergency shelf.

"To buy wisely and economically you must know the different standard sizes and approximate weights of the contents. The standard sizes are as definitely determined as the size of the gloves or the shoes you buy, and the best way to purchase is according to number. * * *

"There is a decided saving in buying most of the brands of canned goods by the case, or even the dozen-can lots."

Canned Foods Again Held Blameless.

Recently the manager of the leading theater in a city of the Central West was taken seriously ill while at the theater. The newspapers carried the report that physicians diagnosed his malady as ptomaine poisoning from eating canned foods. A prompt investigation by the Association developed the fact that the

illness was an acute attack of appendicitis. The newspapers carrying the account have been communicated with and the facts placed before them.

Canned Tomatoes Praised.

Tomatoes come in for special complimentary attention in the September issue of "The Forecast", a magazine published in the interest of correct eating. The article says, in part:

"A hundred years ago our great-grandfathers admired tomatoes as garden ornaments, but avoided them as poisonous 'Love Apples'. To-day they stand in the front row of the most-used and best-liked vegetables--even new-born babies are fed tomato juice to stave off scurvy.

"The tomato is rich in iron--a mineral as necessary to blood as air to the lungs. It generously provides lime--another essential mineral indispensable to the building of bone and teeth. 'Lime starvation' is one underlying cause of many distressing physical defects.

"Tomatoes also are purveyors of potash salts, which help the blood to promptly carry building and repair material to all parts of the human frame.

"Whereas their acidity once was attributed to undesirable oxalic acid, we now know it to be of beneficent citric acid origin--as in the lemon and orange.

"The tomato's real triumph as an invaluable food, however, is based on its incomparable service to health as a gold mine of vitamins. It has the supreme distinction of being one source of these vital 'protective' food elements which is not injured by drying or canning.

"From four to six ounces of fresh or canned tomatoes daily is sufficient to provide the average individual with a fair supply of the three known vitamins."

United States Marine Corps in the Market for Canned Foods.

Bids will be opened at the Office of the Quartermaster, United States Marine Corps, Navy Building, Washington, D.C., at 11 a.m., October 10, 1923, under Schedule No. 149, on the following lots of canned corn:

For delivery to Depot Quartermaster, U.S.M.C., foot of Snyder Avenue, Philadelphia, Pennsylvania: 1,750 cases of No. 2 cans.

For delivery to the Post Quartermaster, Marine Barracks, Parris Island, South Carolina: 750 cases of No. 2 cans.

For delivery to the Post Quartermaster, Marine Barracks, Quantico, Virginia: 3,200 cases of No. 2 cans.

Canners interested should communicate with The Quartermaster, U.S.M.C., Room 3207 Navy Building, Washington, D.C., and request blanks for bids on the above requisition.

Attributes Great Accomplishments to Cannery.

Under the heading of "Great Inventions", Thomas Bragg, in the Indianapolis Star, gives an extremely interesting history of canned foods. He concludes by saying:

"Thanks to Appert's idea, we have been able to discover the north and south poles; to explore the earth's equatorial jungles; to find out the secrets of the great deserts of the globe; to build great bridges and railways through Africa and South America; and last, but not least, to smash the cohorts of the Kaiser and make the world safe for democracy."

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